CERRUTI PATENT SYRUPER AND FILLING MACHINE

MANUFACTURED BY

UNION IRON WORKS CO.

SAN FRANCISCO, CAL.

OFFICE, 311 CALIFORNIA STREET

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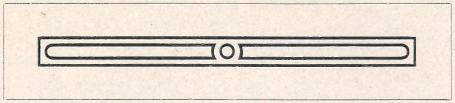

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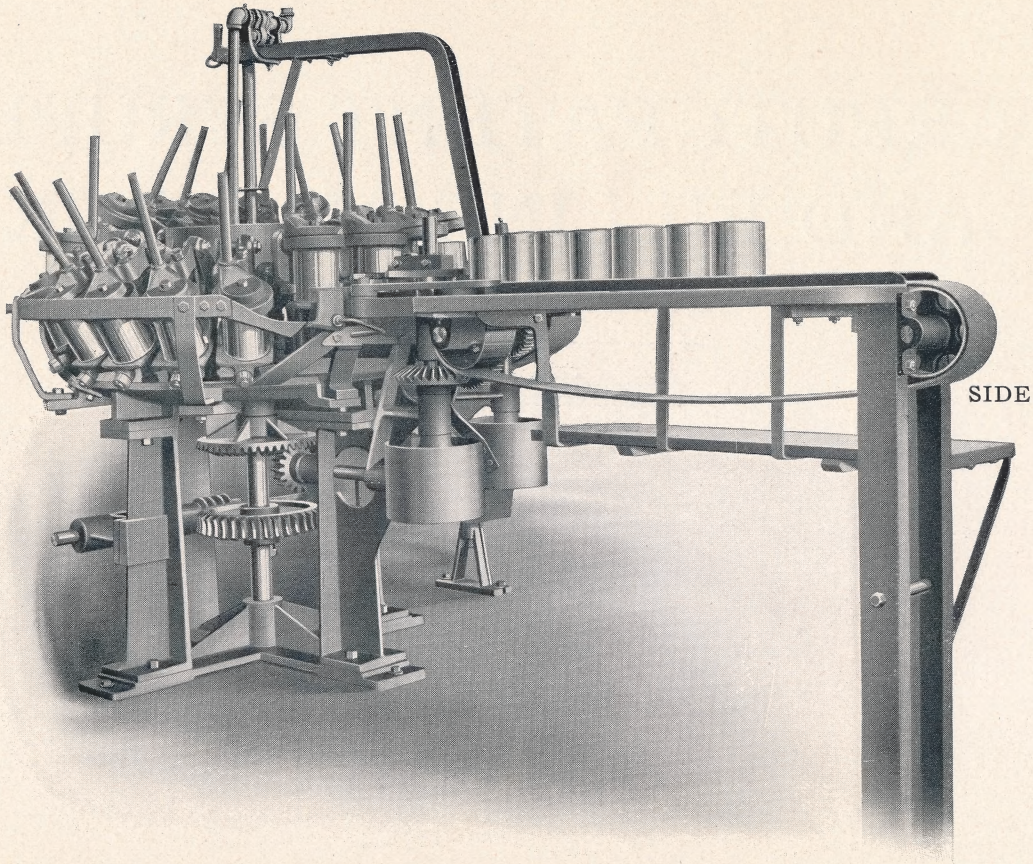
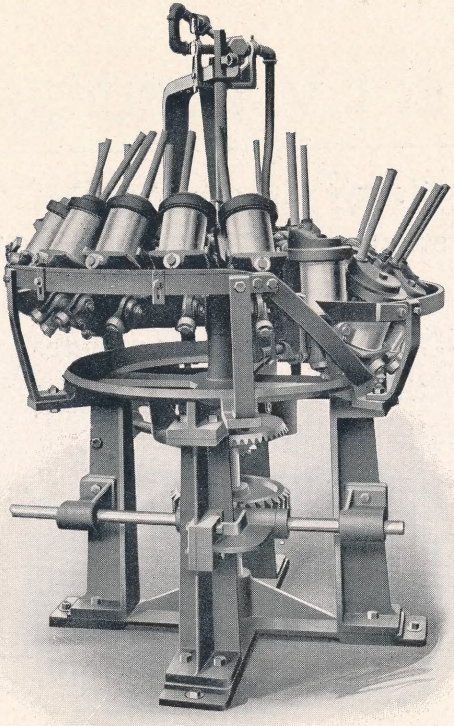


SIDE VIEW



END VIEW

A PERFECT VALVELESS FILLER

Fills uniformly with any liquid that flows.

No waste of syrup. No syrup on outside of can.

No overflow.

Capacity about 90 cans per minute.

Automatic can feed and discharge.

Automatic syrup feed.

Weight about 1800 lbs. net; crated, 2200 lbs.

Floor space 52 inches by 44 inches.

A PERFECT SANITARY MACHINE

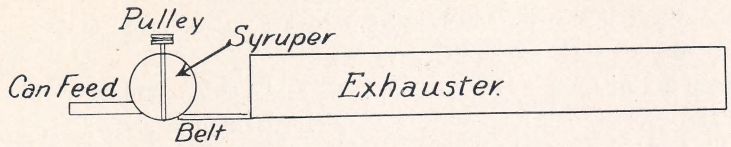
DIRECTIONS FOR SETTING UP

CERRUTI SYRUPING AND FILLING MACHINE

First: After uncrating, go over same carefully and remove all dust and dirt.

Second: Decide how you intend feeding cans to exhaust box — that is, whether you will run belt or chain from syruper can discharge to exhaust, thus

#1



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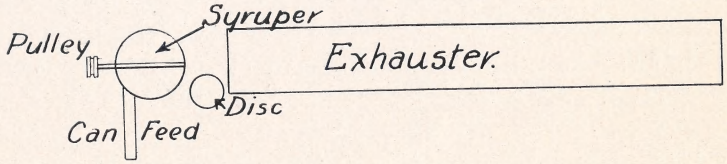


The simplest way is to set syruper as shown in No. 2 illustration, feeding the cans in on the side and discharging onto a disc and from disc to exhaust box.

Third: Place syruper in operating position and then connect drive shaft — lining up outboard hanger — so shaft turns freely.

Fourth: To adjust pressure of tops on cans, move jam nuts up or down on tension rods. Tension rods come through tops just back of can guides and between tops and nuts is a 1″ spring.

Do not clamp cans too tight, just tight enough to make a good seal and not allow liquid to ooze out. Eccentric clamp under can holder is connected with tension rods and should work freely.

Fifth: To regulate amount of syrup in cans, raise or lower movable track section on part of track where cans raise up and liquid flows back into tank.

Sixth: Speed — 108 revolutions per minute of the 12″ diameter pulley gives a capacity of 54 cans per minute.

To increase or decrease number of cans per minute, multiply by two the number of cans desired per minute and the answer will be the number of revolutions per minute the drive pulley should run. Every two revolutions of the 12″ drive pulley fills one can.

Seventh: If cans do not center properly adjust star feed wheel either ahead or back by loosening the two set screws in dog on top of star wheel. Do the same with star discharge wheel if cans are not being discharged properly.

Eighth: To empty syrup from tank, draw off through outlet in bottom, or syphon out of tank, or run through two or three empty cans and they will take out nearly all.

Ninth: If an adjustable machine; to change from one height of can, of the same diameter, to another height, insert under feed and discharge star

wheels additional tables, and on each can holder false palms and gate No. 10. This leaves adjustment of tops the same. To change for a different diameter of can, change rubber holder and rubber, add false palm and fork for each can holder, change feed and discharge star wheels, and add additional tables under each star. Also change feed gate (part 11) and gate or switch (part 10) on track.

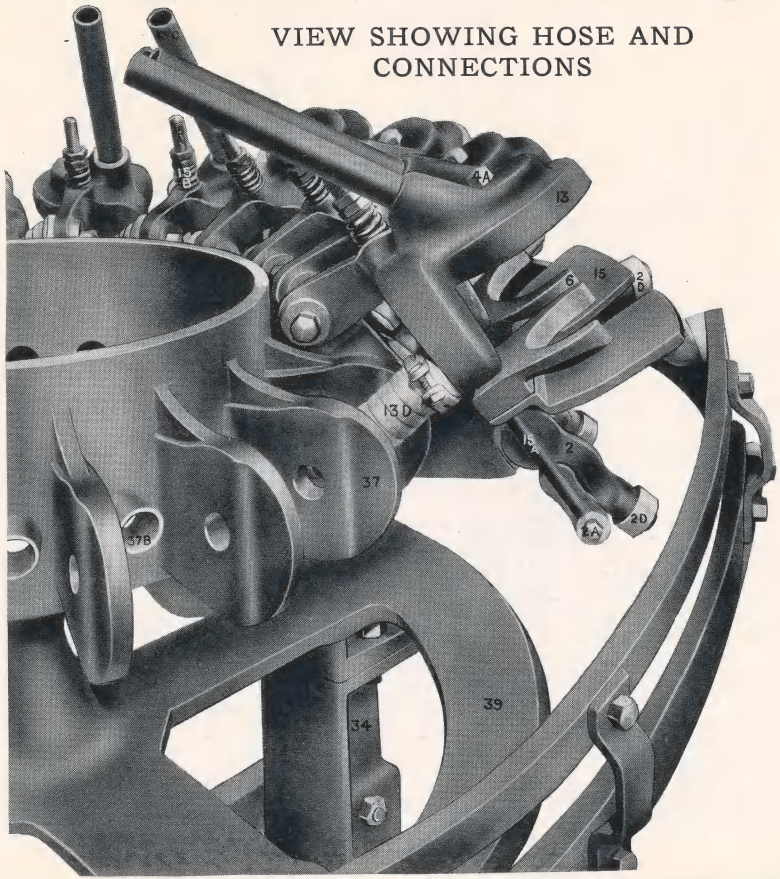
Tenth: Machine should be washed up thoroughly each night with hot water and steam hose.

Eleventh: Oil and grease all bearings and rollers once a day.

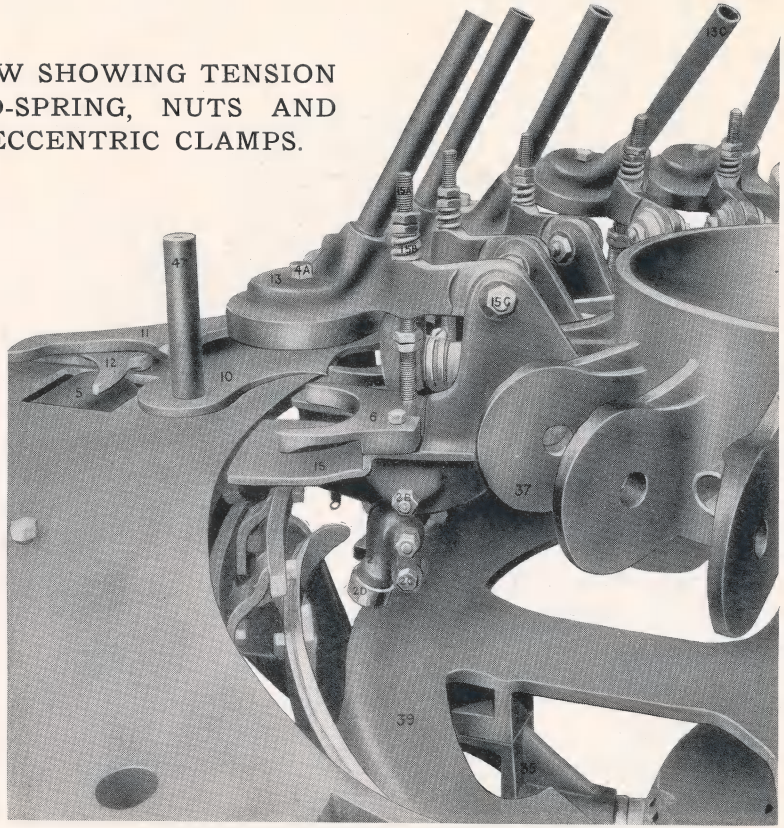
At end of season clean machine thoroughly. Paint all parts except bright parts. These should be given a coat of vaseline or lacquer.

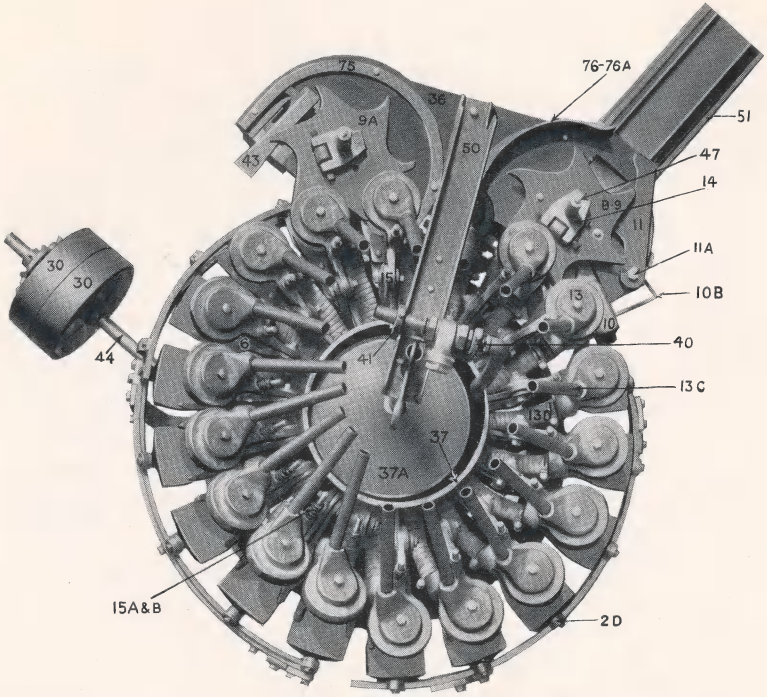
Twelfth: Where cherries or small fruits or berries are run through machine, place a ¼" mesh wire guard on each grating inside of cover, through which liquid flows into cans, so fruit cannot flow back into tank.

VIEW SHOWING HOSE AND CONNECTIONS



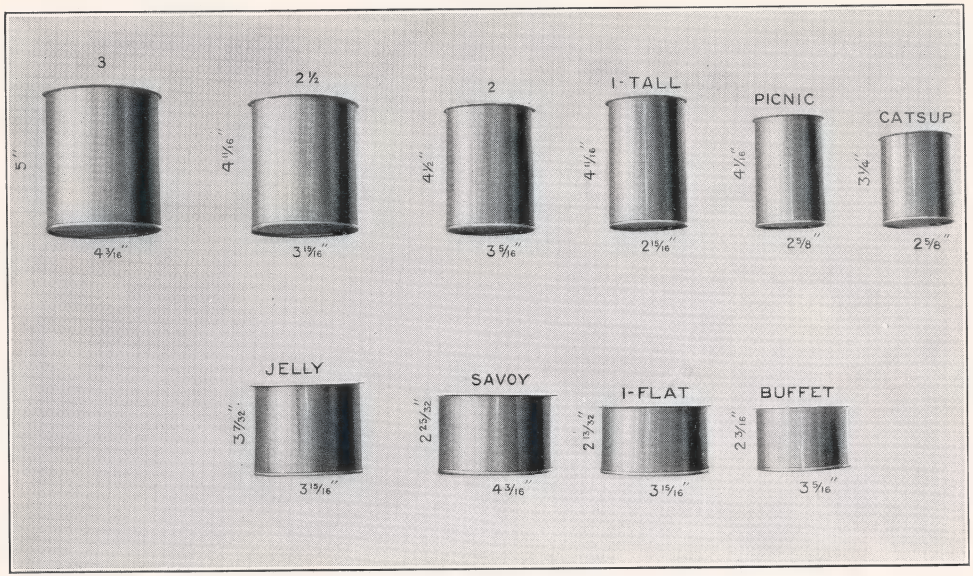
VIEW SHOWING TENSION ROD-SPRING, NUTS AND ECCENTRIC CLAMPS.





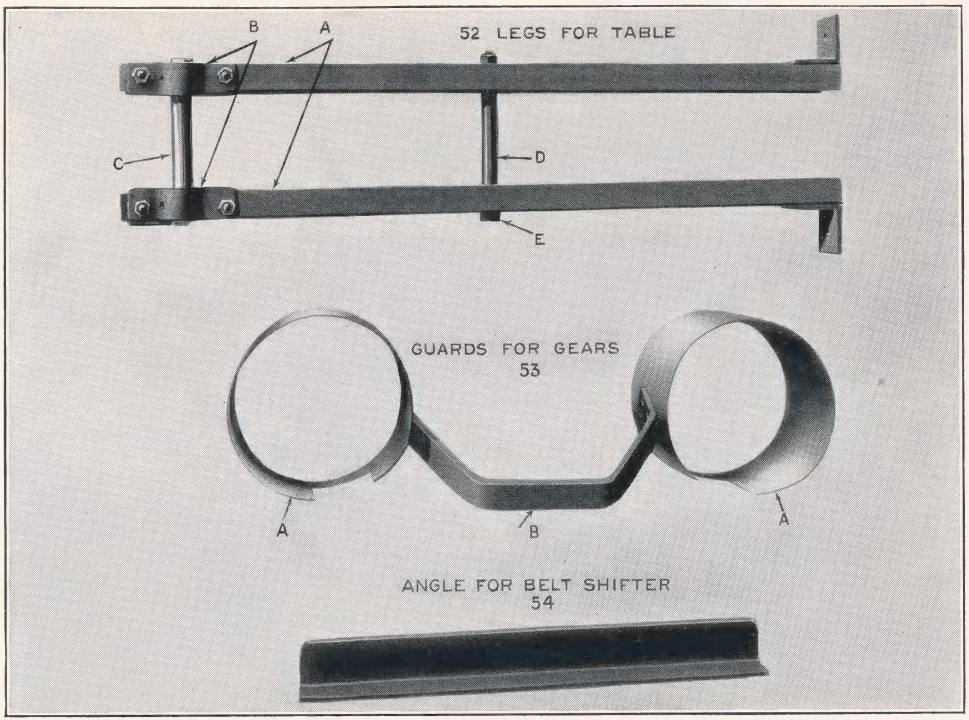
LOOKING DOWN VIEW, SHOWING STAR FEED AND DISCHARGE, FLOAT VALVE, ETC.

State size of Can when ordering machine. Machines have been made to accommodate sizes as shown.



Special sizes quoted upon application.

REPAIR PARTS. ORDER BY NUMBER.



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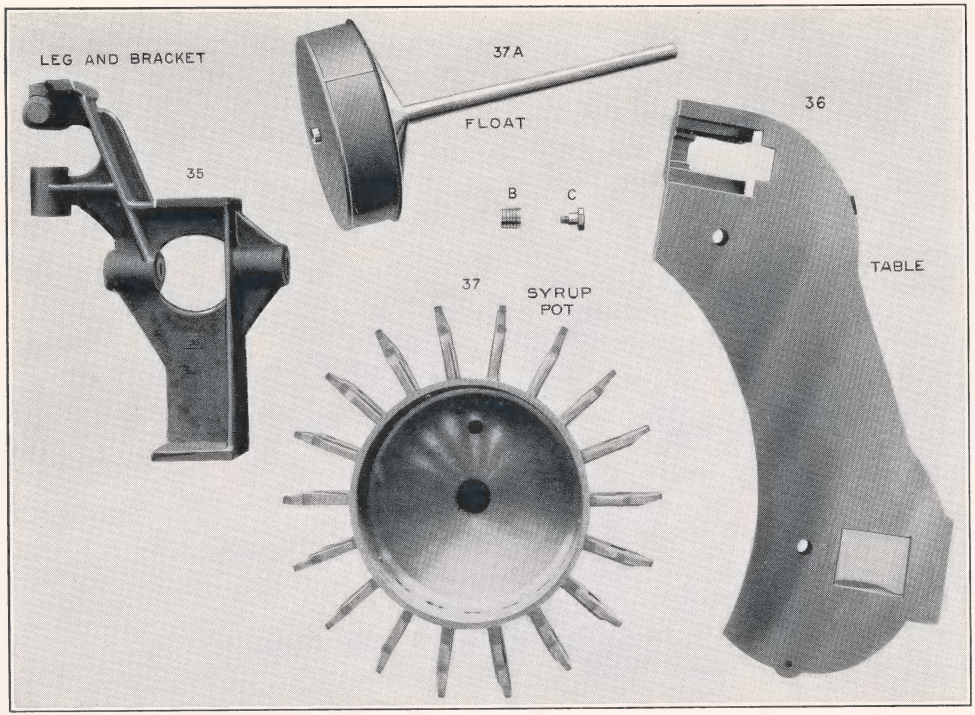

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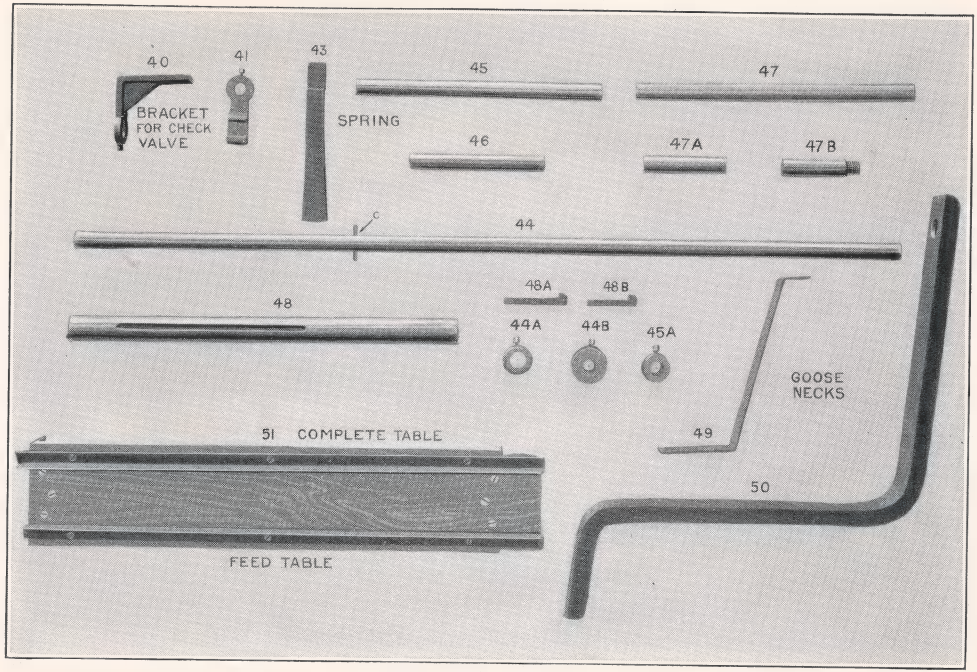

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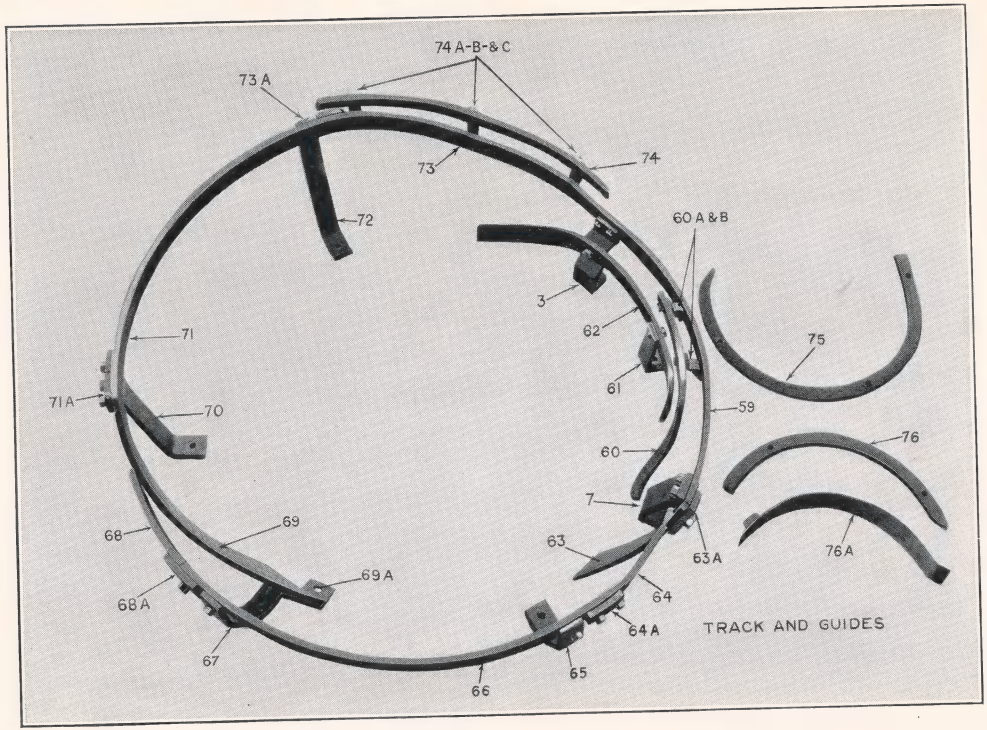

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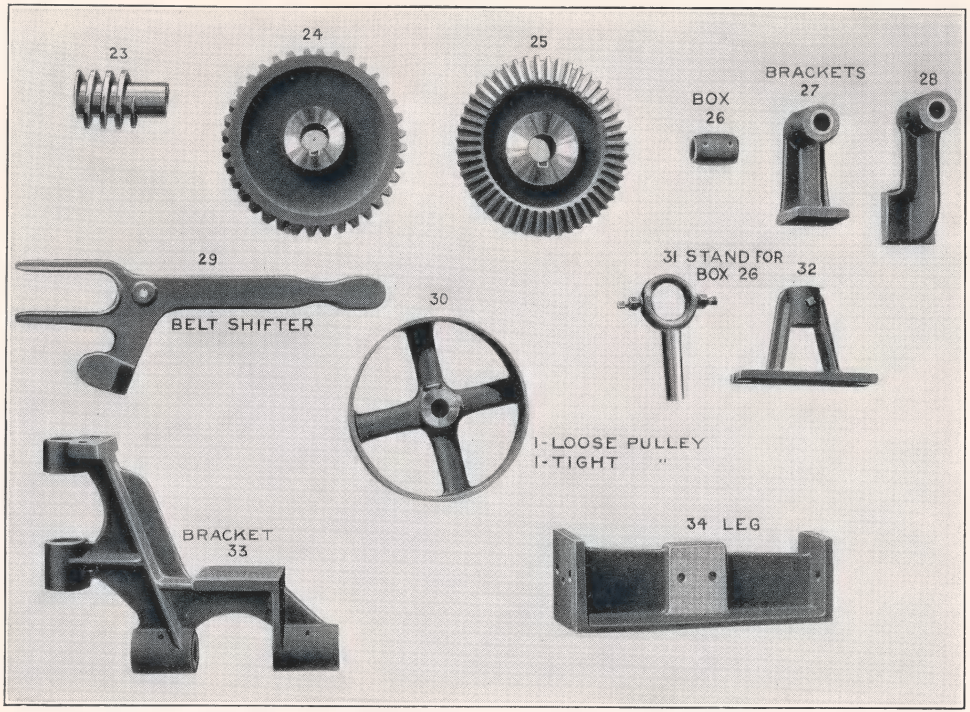

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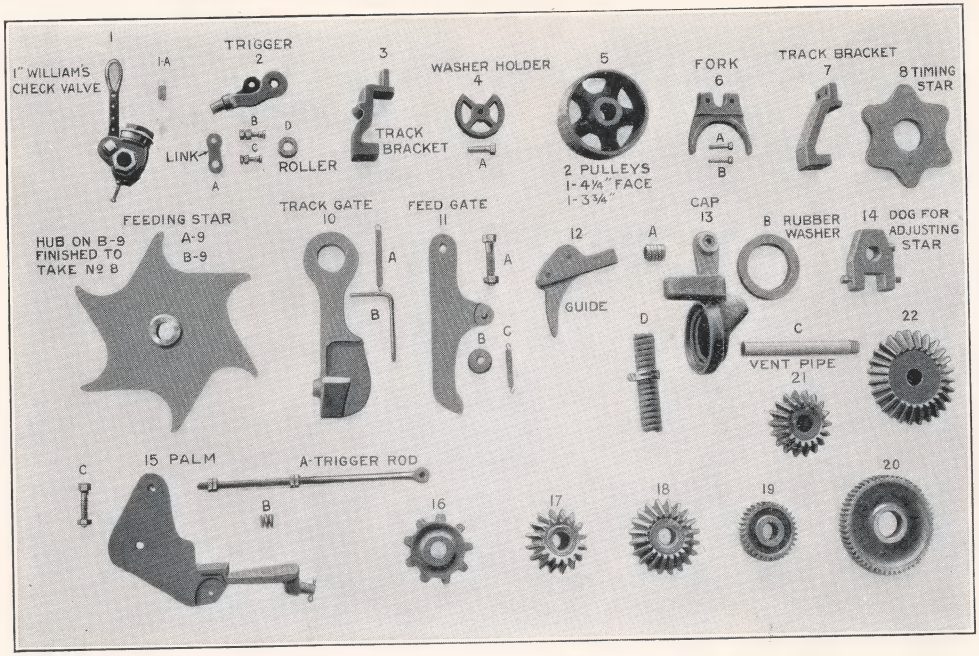

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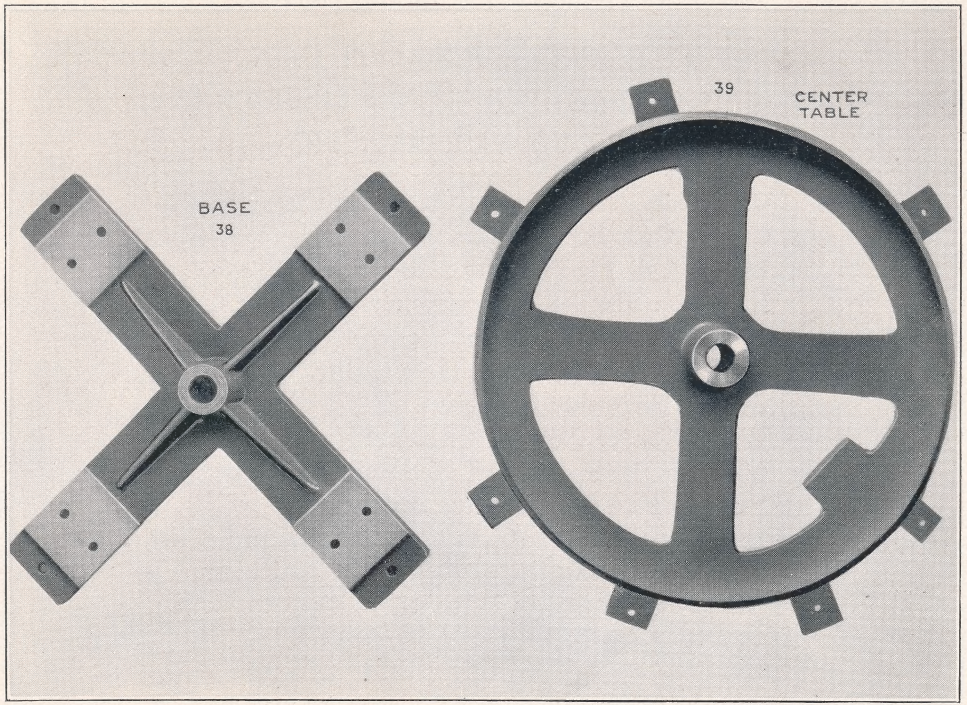

AMONG THE WELL-KNOWN CANNERIES USING THE CERRUTI SYRUPERS ARE THE FOLLOWING:

California Fruit Canners' Ass'n., 74 machines.
Golden Gate Packing Co., San Jose, Calif.
Griffin & Skelly Co., Oakland, Calif.
Hawaiian Pineapple Co., Honolulu, T. H.
Hawaiian Preserving Co., Honolulu, T. H.
H. G. Prince & Co., Fruitvale, Calif.
Central California Canneries.
W. L. Houser Canning Co., Fort Valley, Ga.
Libby, McNeill & Libby, Honolulu and Calif.
F. F. Stetson Co., Los Angeles.
Southern California Canning Co., Ontario, Calif.
Thomas Canning Co., Grand Rapids, Michigan.
Kings County Raisin & Fruit Co., Armona, Calif.
And others sold by dealers.

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